Reply to Office Action dated: July 30, 2009

Reply date: January 29, 2010

## AMENDMENTS TO THE CLAIMS

Please amend the claims by replacing the original claims with the following listing of claims.

## LISTING OF THE CLAIMS:

Claims 1-22 (Canceled).

- 23. (Previously presented) A food product according to claim 37 further comprising insoluble fiber.
- 24. (Previously presented) A food product according to claim 23 wherein the insoluble fiber comprises cellulose.

Claims 25-36 (Canceled)

- 37. (Currently amended) A food product comprising a dough:
  - said dough comprising an admixture of
  - -konjac glucomannan and
  - -animal based protein concentrate,

wherein said admixture comprises konjac glucomannan and animal based protein concentrate in a ratio by volume which provides said <u>admixture</u> additive with a predetermined texture, which admixture has been heated to above 100 degrees Celsius, wherein said predetermined <u>admixture</u> additive texture consists of an improved texture for facilitating use of said <u>admixture</u> additive as a component of said food product; and

wherein gas bubbles have been introduced into said dough using mechanical methods comprising pressurization of dough.

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Claim 38 (Canceled)

- 39. (Previously presented) A food as in claim 37, wherein said animal based protein concentrate is selected from the group consisting of fish protein concentrate, eggs, pork rinds, pork, beef, chicken, and turkey.
- 40. (Currently amended) A food product comprising a dough:said dough comprising an admixture of-konjac glucomannan and

-animal based protein concentrate,

wherein said admixture comprises konjac glucomannan and animal based protein concentrate in a ratio by volume which provides said <u>admixture</u> additive with a predetermined texture, which admixture has been heated to above 100 degrees Celsius, wherein said predetermined <u>admixture</u> additive texture consists of an improved texture for facilitating use of said <u>admixture</u> additive as a component of said food product; and

wherein gas bubbles have been introduced into said dough using chemical methods comprising baking soda and/or baking powder.

- 41. (Previously presented) A food product according to claim 40 further comprising insoluble fiber.
- 42. (Previously presented) A food product according to claim 40 wherein the insoluble fiber comprises cellulose.